



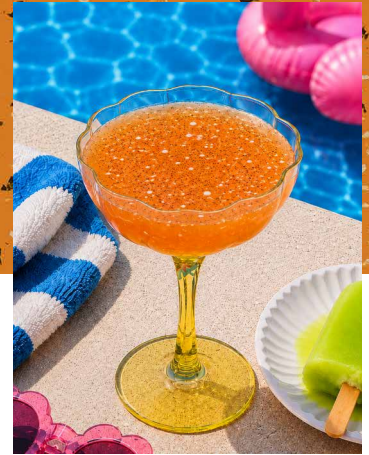
The Distinct Designs Studio Cocktail Collection

The Creampop Crush

Inspired by SpexTones 711



The Creampop Crush



Serve in a chilled coupe glass

Ingredients

- ~ 2 oz white rum
- ~ 1 oz fresh orange juice
- ~ ½ oz vanilla simple syrup*
- ~ ¼ oz fresh lemon juice
- ~ ⅛ oz grenadine (Sonoma Syrup Co. or Small Hand Foods)

For the speckles

- ~ ½ oz half and half
- ~ 1 tbsp sifted cocoa powder

Method

Combine rum, orange juice, vanilla simple syrup, lemon juice and grenadine in a shaker with ice. Shake well and double-strain into a chilled coupe glass.

Wait 30 seconds. Dip a wide reusable straw from a water bottle such as an Owala or Yeti into the half and half. Place your finger over the top and release small drops across the surface of the drink for the lighter speckles. Then, dust the sifted cocoa powder through a fine mesh tea strainer over the top to achieve the dark specks.

Make it a mocktail! Alternate Ingredients

- ~ 1 oz white grape juice
- ~ 2 oz fresh orange juice
- ~ ½ oz vanilla simple syrup
- ~ ¼ oz fresh lemon juice
- ~ ⅛ oz grenadine (Sonoma Syrup Co. or Small Hand Foods)

For the speckles

- ~ ½ oz half and half
- ~ 1 tbsp sifted cocoa powder

Notes:

*To make the vanilla simple syrup: Combine 1 cup of sugar and 1 cup of water in a small saucepan over medium heat. Stir until sugar dissolves. Add 1 teaspoon pure vanilla extract and stir. Cool completely and refrigerate—keeps about two weeks.